

CLAIMS

1. Pre-dough concentrate comprising:
  - thermally modified ground cereal products;
  - yeast;
  - water.
2. The pre-dough concentrate according to claim 1, characterised in that the gluten of the thermally modified ground products is at least 60% denatured.
3. The pre-dough concentrate according to claim 1 or claim 2, characterised in that the thermally modified ground products account for 6 to 50 wt.%, preferably 22 to 39 wt.% of the pre-dough concentrate.
4. The pre-dough concentrate according to any one of claims 1 to 3, characterised in that 30 to 100% of the starch present in the thermally modified ground product is present in pre-swollen quality.
5. The pre-dough concentrate according to any one of the preceding claims, characterised in that the thermally modified ground products have passed through a hydrothermal, pressure-thermal or thermal-mechanical treatment.
6. The pre-dough concentrate according to claim 5, characterised in that the thermal mechanical treatment is carried out by means of extruders or by means of rotors.
7. The pre-dough concentrate according to any one of the preceding claims, characterised in that the thermally modified ground products are treated at temperatures of 120 to 170°C, preferably at 150 to 160°C.
8. The pre-dough concentrate according to any one of the preceding claims, characterised in that the thermally modified ground products have particle sizes of 150 to 210 µm, preferably of 180 µm.

9. The pre-dough concentrate according to any one of the preceding claims, characterised in that the thermally modified ground products are cereal flours.
10. The pre-dough concentrate according to any one of the preceding claims, characterised in that it comprises ascorbic acid.
11. The pre-dough concentrate according to any one of the preceding claims, characterised in that it comprises malt flour, gluten, wheat gluten and/or amylase enzyme complex.
12. The pre-dough concentrate according to any one of the preceding claims, characterised in that the yeast is compressed yeast (about 28% dry substance (TS)) or milk and yeast blend (20% TS) or the filtrate produced during manufacture of compressed yeast or a mixture of the aforesaid.
13. The method for producing a pre-dough concentrate according to any one of the preceding claims, characterised in that at least one thermally modified ground product, yeast and water is blended to form a thick-liquid to solid paste or a suspension.
14. The method for producing a pre-dough concentrate according to claim 13, characterised in that the yeast comprises a yeast from the following group or mixtures thereof: directly added compressed yeast, milk and yeast blend or wild cultivated yeast which is inoculated naturally from the ambient air.
15. The method according to claim 13 or claim 14, characterised in that the main fermentation is carried out in the anaerobic region at temperatures of 4 to 8°C, preferably at around 6°C.
16. The method according to claim 12, characterised in that the main fermentation is severely inhibited by cooling to 0°C to 4°C, preferably to 2°C.

17. The method according to claim 13, characterised in that after blending it is allowable to heat the pre-dough concentrate to 25°C up to a maximum of 32°C and within 72 hours said pre-dough concentrate is cooled to a paste temperature of about 0°C to 4°C, preferably 2°C.
18. The method for producing a pre-dough concentrate according to any one of the preceding claims 13-17, characterised in that at least one thermally modified ground product, yeast and water is blended to a thick-liquid to solid paste and fermented in a solid state fermentation.
19. Baked products, preferably bread comprising flour, water, yeast and cooking salt, characterised in that it additionally comprises thermally modified ground products and is baked from a final dough comprising a pre-dough concentrated according to any one of the preceding claims.
20. A method for producing baked goods, preferably bread, characterised in that a pre-dough concentrate according to any one of the preceding claims is blended with flour, water and cooking salt to form a final dough and is processed in direct dough guidance.
21. The method according to claim 19, characterised in that a fraction of 1.5 to 5 wt.% of pre-dough concentrate according to any one of claims 1 to 12 is processed to form a final dough using wheat flour.